

barcelona

CHARCUTERIE & CHEESE

7 For One | 19.5 For Three

JAMÓN SERRANO

Castilla Y León, ES
15-20 Months Cured Ham. Tender, Salty, Sweet

SOPPRESSATA

California, US
Pork Salami. Peppercorns, Burgundy Wine

SORIA CHORIZO

California, US
Pork Sausage. Smoky, Garlic, Pimentón

CANTIMPALO

California, US
Spanish Style Dry Salami

SOBRASADA

California, US
Majorcan Style Spreadable Chorizo.
Rich, Smoky, Pimentón

FUET

Catalunya, ES
Pork Sausage. Rich, Garlic, Black Pepper

CHORIZO PICANTE

La Rioja, ES
Pork Sausage. Smoky, Spicy, Pimentón

DRUNKEN GOAT

Murcia, ES
Semi-Soft, Goat's Milk, Aged 2 Months. Red
Wine Soaked

DÉLICE DE BOURGOGNE

Burgandy, FR
Triple Cream Soft, Cow's Milk, Mold Rind.
Mushroomy, Smooth, Tangy

CAÑA DE OVEJA

Murcia, ES
Soft-Ripened, Sheep's Milk, Aged 21
Days. Creamy, Mild

AGED MANCHEGO

Castilla-La Mancha, ES
Firm, Sheep's Milk, Aged 6 Months.
Buttery, Nutty, Complex

IDIAZÁBAL

País Vasco, ES
Semi-Firm, Raw Sheep's Milk, Aged 6
Months. Smoked, Sharp, Fruity

MAHÓN

Islas Baleares, ES
Firm, Cow's Milk, Aged 4 Months. Buttery,
Mild, Nutty

SAN SIMÓN

Galicia, ES
Semi-Soft, Cow's Milk, Aged 3 Months.
Smoked, Creamy, Mild

AGED MAHÓN

Islas Baleares, ES
Hard, Cow's Milk, Aged 1 Year, EVOO
Rubbed, Salty, Sharp

VALDEÓN

Castilla Y León, ES
Creamy Blue, Cow & Goat's Milk, Cave-Aged
2 Months. Mildly Pungent

ALISIOS

Islas Canarias, ES
Semi-Soft, Cow & Goat's Milk, Aged 3
Months. Toasted, Creamy, Sweet Pimentón

JAMÓN MANGALICA

Castilla Y León, ES
Aged 36-42 Months, Acorn & Pasture
Fed Mangalica. Marbled, Tender, Nutty

FERMÍN SALCHICHÓN DE IBÉRICO

Castilla Y León, ES
Mountain Air-Cured Ibérico Pork Sausage.
Peppery & Rich

WAGYU CECINA

Illinois, US
Aged 12-16 Weeks, Pressed & Cold Smoked
Wagyu. Hickory Pepper, Smoky

APERITIVO BOARD

An Assortment of Spanish Aperitivo
Snacks to Pair With Your Anytime Drinks

*Patatas Bravas, Jamón Serrano, Fuet,
Manchego, Mahón, Marinated Olives,
Guindilla Peppers, Marcona Almonds*

TAPAS

MARINATED OLIVES & GIARDINIERA

Thyme, Lemon Zest

EGGPLANT CAPONATA

Bell Peppers, Balsamic, Basil

BEETS

Sheep's Cheese, Marcona Almonds

GRILLED BROCCOLINI

Grain Mustard Aioli

SPINACH & CHICKPEA CAZUELA

Lemon Zest, Cumin, Onions

CHAMPIÑONES

Garlic, Scallions

SWISS CHARD

Pickled Peppers, Walnuts

CHARRED LEEKS

Romesco

ROASTED CARROTS

Mint, Honey

GRILLED ASPARAGUS

White Truffle Vinaigrette

BLISTERED SNAP PEAS

Lemon, Pepper Flakes

CAULIFLOWER

Olive Tapenade

WHIPPED SHEEP'S CHEESE

Truffle Honey, Pimentón

PIQUILLO PEPPER HUMMUS

Lavash

POTATO TORTILLA

Chive Sour Cream

PATATAS BRAVAS

Salsa Brava, Garlic Aioli

BOQUERONES

Garlic, Lemon, Parsley

CRISPY CALAMARI

Piquillos, Smoked Pepper Aioli

GAMBAS AL AJILLO

Guindilla Pepper, Scallions, Garlic

PULPO

Mojo Rojo, Celery, Red Onions

PRAWNS A LA PARRILLA

Mojo Verde

TROUT A LA PLANCHA

Sumac, Garlic, Shallots

MUSSELS

Basil, White Wine

GRILLED CHICKEN THIGH

Aji Amarillo

PORK BELLY

Cherry Pepper Chimichurri

JAMÓN & MANCHEGO CROQUETAS

Garlic Aioli

LAMB

Green Chimichurri

SPICED BEEF EMPANADAS

Red Pepper Sauce

STEAK PAILLARD*

Pepper Vinaigrette

CHORIZO W/ SWEET & SOUR FIGS

Sherry Vinegar, Garlic

BACON WRAPPED DATES

Valdeón Mousse

ALBONDIGAS

Spiced Meatballs In Jamón-Tomato Sauce

SALADS

MIXED GREENS

Manchego, Red Onions, Vinaigrette

ARUGULA

Sherry, Herbs, Walnuts

ENSALADA MIXTA

Olives, Onions, Giardiniera, Gem Lettuce

LARGE PLATES

CHICKEN PIMIENTOS

Potatoes, Lemon, Hot Cherry Peppers

WHOLE ROASTED BRANZINO

Potatoes, Arugula Salad

PAELLA VERDURAS

Snap Peas, Mushrooms, Asparagus

PAELLA MARISCOS

Gambas, Mussels, Calamari, Clams

PAELLA SALVAJE

Ground Pork, Chorizo, Chicken, Garbanzo Beans

PARRILLADA BARCELONA*

Steak, Chicken, Pork, Gaucho Sausage

DESSERTS

FLAN CATALÁN

Cherries

BASQUE BURNT CHEESECAKE

Cherries

CHOCOLATE CAKE

Coffee Crème Anglaise, Almond Crumble

OLIVE OIL CAKE

Sea Salt

ARROZ CON LECHE

Coconut Milk, Cinnamon

EXECUTIVE CHEF TYLER WALLACE

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform your server if a person in your party has a food allergy

WINES BY THE GLASS

SPARKLING

NV	BarCava, Brut , Penedès, Spain	Xarel-lo Blend	3oz	6oz	bottle
2022	AT Roca, Reserva, Brut Nature , Classic Penedès, Spain	Macabeo Blend	5.5	11	44
NV	Caves São João, Rosé, Bruto , Bairrada, Portugal	Baga, Touriga Nacional	7	14	56
			6.5	13	52

WHITE

2023	Mila , Rías Baixas, Spain	Albariño	3oz	6oz	bottle
2023	Rezabal , Getariako Txakolina, Spain	Hondarribi Zuri	6	12	48
2023	Menade , Rueda, Spain	Verdejo	6.5	13	52
2023	Le Naturel , Navarra, Spain	Garnacha Blanca	6.25	12.5	50
2022	B.R.O.T., Blanc Inicial , Penedès, Spain	Xarel-lo, Riesling	5	10	40
2023	La Vineyta, 'Pipa' , Montilla-Moriles, Spain	Malvasia	6.25	12.5	50
2021	Orto Vins, Les Argiles , Montsant, Spain	Macabeo	6	12	48
2021	Alvear, 3 Miradas , Montilla-Moriles, Spain	Pedro Ximénez	7	14	56
2023	Asnella , Vinho Verde, Portugal	Arinto, Loureiro	6	12	48
2024	Aylin , San Antonio, Chile	Sauvignon Blanc	5.5	11	44
2024	Bodegas Cerro Chapeu , Cerro Chapeu, Uruguay	Chardonnay	6	12	48
2022	1752 Gran Tradicion , Cerro Chapeu, Uruguay	Petit Manseng Blend	5.5	11	44
2022	Iniceri, Abisso , Sicily, Italy	Catarratto	6.5	13	52
2023	Leitz, Feinherb , Rheingau, Germany	Riesling	6	12	48
NV	Leitz, Eins Zwei Zero , Rheingau, Germany (Alcohol Free)	Riesling	6.5	13	52
			4.75	9.5	38

ROSÉ & SKIN CONTACT

2022	Liquid Geography , Bierzo, Spain	Mencia	3oz	6oz	bottle
2023	Christophe Avi , Agenais, France	Cabernet Sauvignon	5.5	11	44
2023	Familia Schroeder, Saurus , Patagonia, Argentina	Pinot Noir	6	12	48
			5	10	40

RED

2019	Nucerro, Reserva , Rioja, Spain	Tempranillo	3oz	6oz	bottle
2020	Marqués de Tomares, Crianza , Rioja, Spain	Tempranillo	7	14	56
2021	Bardos, Viñedos de Altura , Ribera Del Duero, Spain	Tempranillo	6	12	48
2023	Glup Glup , Cariñena, Spain	Tempranillo	6.5	13	52
2022	Azul y Garanza , Navarra, Spain	Garnacha	4.5	9	36
2017	Alberto Orte, A Portela , Valdeorras, Spain	Tempranillo	4.75	9.5	(L) 53
2023	Sotabosc , Montsant, Spain	Mencia	6.5	13	52
2023	Vins de Pedra, Negre de Folls , Conca De Barberá	Garnacha, Cariñena	6.25	12.5	50
2022	Primitivo Quiles, Cono 4 , Alicante, Spain	Trepas Blend	5.5	11	44
2020	Península, Vino de Montaña , Sierra De Gredos, Spain	Monastrell	5	10	40
2021	Uva de Vida, Biográfico , Toledo, Spain	Garnacha, Piñuela	6.5	13	52
2023	Bodegas Ponce, Clos Lojen , Manchuela, Spain	Tempranillo, Graciano	7	14	56
2022	Filipe Ferreira , Douro, Portugal	Bobal	6	12	48
2021	Quieto, Gran Corte , Mendoza, Argentina	Touriga Nacional Blend	6.5	13	52
2023	Belinda , Mendoza, Argentina – Served Chilled	Cabernet Franc, Malbec	6.5	13	52
2020	Peñalolen , Maipo, Chile	Bonarda, Pedro Ximénez	5	10	40
2021	Polkura , Colchagua, Chile	Cabernet Sauvignon	6.75	13.5	54
2023	Casas del Bosque , Casablanca, Chile	Syrah	6.5	13	52
2022	Garage Wine Company, Revival , Maule, Chile	Pinot Noir	7	14	56
2020	Alto de la Ballena , Maldonado, Uruguay	País	5.75	11.5	46
2021	Dom. des Tourelles, Bekaa Rouge , Bekaa Valley, Lebanon	Cabernet Franc Blend	5.5	11	44
		Cabernet Blend	6.25	12.5	50

SHERRY

DRY

Jarana , Lustau, 750mL	Fino	3oz	bottle
La Cigarrera , 375mL	Manzanilla	5.5	44
Los Arcos , Lustau, 750mL	Amontillado	8.5	34
Carlos VII , Alvear, 375mL	Amontillado	6	48
Península , Lustau, 750mL	Palo Cortado	13.5	54
15 Años , El Maestro Sierra, 375mL	Oloroso	9	72
Marques de Poley , Toro Albala, 500mL	Oloroso	12	48
		10	60

SWEET

East India Solera , Lustau, 750mL	Oloroso Dulce	3oz	bottle
Nectar , Gonzalez Byass, 375mL	Pedro Ximénez	9	72
Toro Albala , 1999, 375mL	Pedro Ximénez	9	36
Solera 1927 , Alvear, 375mL	Pedro Ximénez	20	80
		16	64

WINE FLIGHTS

3 Half Glasses

APERITIVOS BarCava / La Cigarrera / Lustau Vermut 13.5
Start like a Spaniard: half pours of sparkling wine, dry sherry, and red vermouth (served on the rocks w/orange)

ACID TRIP Asnella / B.R.O.T. / Belinda 15
High. Acid. Wines.

NEW WORLD, OLD SCHOOL Cerro Chapeu Chardonnay / Saurus Rosé / Revival País 14.5
Blurring the lines between the old and new worlds. South American wines with a classic, traditional style.

COCKTAILS

BEEES & BAYS (No ABV) 7
Lime, Salted Honey Syrup, Cardamom Bitters
Sparkling Water, Torched Bay Leaf

TEA TIME (No ABV) 8
Blue Flower Earl Grey Tea, Blueberry Shrub,
Salted Honey Syrup, Lemon, Aquafaba, Mint

FLOR DE SAL (Low ABV) 12
La Cigarrera Manzanilla, Alma De Trabanco Cider Apéritif,
Luxardo Maraschino, Lime, Lemon, Black Lava Salt
Porrón For The Table 48

PICA PICA 12.5
Tito's Vodka, Cappelletti Aperitivo, Orange,
Lemon, Aquafaba, Jalapeño

TYGRA 13
Cachaça, Quevedo White Port, Ginger Beer, Lime, Angostura
Bitters, Cucumber

SIDE HUSTLE 13
Lustau Solera Reserva Brandy, Bénédictine,
Pineapple, Lemon, Barcava

ALEBRIJES 13.5
Banhez Mezcal, Byrrh Quinquina, Salted Honey Syrup, Lemon,
Aquafaba, Bee Pollen & Dragonfruit Powder

BOURBON SPICE RACK 13
Four Roses Bourbon, Cardamaro, Maple Syrup,
Lemon, Cardamom & Lavender Bitters

LAIRD'S WAY 15
Monkey Shoulder Scotch, Dolin Rouge Vermouth,
Sfumato Rhubarb Amaro, Orange, Walnut Bitters

GINTONICS

Inspired by three of Spain's most iconic regions. 15

CATALAN
Hayman's London Dry Gin, Fever Tree Mediterranean Tonic,
Grapefruit, Lime, Rosemary

VALENCIAN
Hayman's London Dry Gin, Fever Tree Indian Tonic,
Orange Blossom Water, Lemon, Orange, Thyme

GALICIAN
Nordés Gin, Fever Tree Indian Tonic, Lemon, Green Apple, Mint

SANGRIA

WHITE OR RED SANGRIA **glass** **pitcher**
Rioja Wine, Citrus Infused, Dark Rum, Guava Nectar 10.5 38

GUNS & ROSÉS **glass** **carafe**
Caves São João, Lillet Rosé, Bustletown Vodka, Peach
Nectar, Grapefruit 13 52

BEER

DRAFT **caña** **doble**
Estrella Galicia, Lager—Spain 4.25 8.5
Creature Comforts, Tropicália IPA—GA 4.5 9
Glover Park, Witness Belgian Wit—GA 4 8
Sweetwater, 420 Pale Ale—GA 4.25 8.5

BOTTLES & CANS

Athletic Brewing, Run Wild IPA, Non-Alcoholic—CT 7
Estrella Damm, Daura Gluten-Free Lager—Spain 8.5
Peroni, Lager—Italy 8
Pabst Blue Ribbon (16oz.)—IL 6
Yuengling, Light—PA 6.5
Three Taverns, Rapturous Raspberry Sour—GA 8.5
Terrapin, Recreation Ale—GA 7
Lagunitas, Maximus IPA—CA 8.5
Wild Heaven, Emergency Drinking Beer—GA 7.5
Monday Night Brewing, Slap Fight IPA—GA 8.5
Allagash, Tripel—MN 11
Isastegi, Sagardo Natural Cider (750mL)—Spain 32

